DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Grana Pandano Cheese

This hard cheese is full-bodied, delivering a savoury and nutty touch with a dense and somewhat flaky texture. Creamy, mild and with a lingering aftertaste, it can be enjoyed on its own or as an accoutrement to your dish.

Rosemary Chicken
with Parmesan Roasted Potatoes

Chicken chops roasted with fresh rosemary, cherry tomatoes, red onion and whole garlic cloves, served with crispy roasted baby potatoes.

40 minutes   **4 servings**   **Chicken**

Spice it up!

Add dried chilli flakes to cheese mix to roast potatoes. You can serve this dish with a garlic yoghurt sauce, whipped feta or your favourite dip.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	50g	47g	44g

1. BOIL THE POTATOES

Set oven to 220ºC and boil kettle.

Halve **potatoes** and add to a saucepan. Cover with **hot water** and simmer for 10 minutes until tender. Drain well.

2. PREPARE THE VEGETABLES

Coat **garlic** well with **oil** (see notes). Wedge **onion** and finely chop **rosemary** leaves. Add garlic, onion and **tomatoes** to a lined oven dish, toss with **oil**, 1/2 rosemary, **salt and pepper**.

3. ADD THE CHICKEN

Slash **chicken** in 3-4 places. Coat with **oil**, remaining rosemary, **salt and pepper**. Place on top of vegetables and roast for 30-35 minutes or until cooked through.

4. ROAST THE POTATOES

Grate cheese and add to a bowl with **1 1/2 tsp smoked paprika** and **pepper**, mix to combine. Spread mix evenly on a lined oven tray (see notes). Press potatoes, cut side down, firmly into cheese. Drizzle with **oil**, **salt and pepper**. Roast for 15-20 mins until potatoes and cheese crust are golden.

5. FINISH AND SERVE

Serve roasted vegetables, rosemary chicken and potatoes tableside.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**